

Taste of Home



Apple Barbecue Chicken

★★★★★

My husband and I had just moved to Dallas when I first made this recipe. Everything was new—new city, new home—but this dish felt familiar and comforting. —Darla Andrews, Schertz, Texas

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 6 servings.

Ingredients

12 chicken drumsticks

1/4 teaspoon pepper

1 tablespoon olive oil

1 bottle (18 ounces) sweet and spicy barbecue sauce

2 cups applesauce

1/3 cup packed brown sugar

1 tablespoon chili powder

Directions

1. Sprinkle drumsticks with pepper. In a Dutch oven, heat oil over medium heat. Brown drumsticks in batches; drain. Remove from pan.
2. Add remaining ingredients to pan, stirring to combine. Return chicken to pan; bring to a boil. Reduce heat; simmer, covered, 20-25 minutes or until chicken is tender.

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